\$50.00 reinspection fee Retail Food Establishment Inspection Report Image: City of Rockwall \$city of Rockwall Image: City of Rockwall Image: City of Rockwall																			
	Date: Time in: Time out: License/Period 02/06/2023 9:23 10:10 FS 8											Food handlers Food Managers Page <u>1</u> of <u>2</u>	_						
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain							_	-Inv	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCOR	E					
Es	Establishment Name: Contact/Owner I RISD Hayes Elementary RISD								:		0			* Number of Repeat Violations: Vumber of Violations COS:					
Physical Address: Pest control :								ood mme				ase trap: waste oil : Follow-up: Yes O/100/A	ł						
Tannerson School dept Compliance Status: Out = not in compliance IN = in compliance NO					$\mathbf{O} = \mathbf{n}\mathbf{c}$			-	-	umme not ap	pplicable COS = corrected on site R = repeat violation W- Watch								
Mark the appropriate points in the OUT box for each numbered item Mark \checkmark in appropriate l Priority Items (3 Points) violations Require Immed																			
Co	mpli I	npliance Status					R			olianc			R						
U T	N	0	A	0 S	Time and Temperature for Food Safety (F = degrees Fahrenheit)					l 1	U N F		Α	C O S	Employee Health				
		~			1. Proper cooling time and temperature Freezer (rice at 22)						V				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
	~				2. Proper Cold Holding temperature(41°F/ 45°F) See						~	/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	-				3. Proper Hot Holding temperature(135°F)										Posted Preventing Contamination by Hands				
	~	See 4. Proper cooking time and temperature Logs show hood temps				+			14. Hands cleaned and properly washed/ Gloves used properly										
		Logs show hood femps 5. Proper reheating procedure for hot holding (165°F in 2				+	-					Gloves 15. No bare hand contact with ready to eat foods or approved							
		Hours)						V				alternate method properly followed (APPROVED Y_N_) Gloves							
	6. Time as a Public Health Control; procedures & records Hsp group							-		1		Highly Susceptible Populations							
					App	proved Source					V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Procochered here of corps				
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Labatt									1	Precooked bag of eggs Chemicals							
	./				8. Food Received at prop	oper temperature				E					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	_			
					Logged						V				Water 18. Toxic substances properly identified, stored and used				
					Protection from Contamination 9. Food Separated & protected, prevented during food						V				Low on shelving				
	~											Water/ Plumbing							
	~				10. Food contact surface Sanitized at <u>200</u> p	ppm/temperature	160) SR			~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
	~				11. Proper disposition of reconditioned	or returned, previo	ousiy ser	ved or			V				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Prio	ority Foundat	tion Ite	ems (2 Po	_	_	_	_			rrective Action within 10 days				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personn	el	R	l I I	D I U N F		N A		Food Temperature Control/ Identification	R			
	~				21. Person in charge pre and perform duties/ Cert 1	tified Food Mana	ager (CF	M)			V	•			27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	22. Food Handler/ no unauthorized persons/ personnel					V	1			28. Proper Date Marking and disposition Good									
					Safe Water, Recordkeeping and Food Package Labeling						V				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Calibrated / test strips				
	~				23. Hot and Cold Water	-	-						1		Permit Requirement, Prerequisite for Operation				
	~				24. Required records available destruction); Packaged H	Food labeled					•	•			30. Food Establishment Permit (Current/ insp sign posted) Posted				
					25. Compliance with Va		zed Proce				Τ				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly autophical used				
	~				HACCP plan; Variance processing methods; ma		ictions				~				supplied, used Equipped 32. Food and Non-food Contact surfaces cleanable, properly				
					00113					۷	Λ				designed, constructed, and used Watch condition				
	~				26. Posting of Consumer foods (Disclosure/Remin Attached to accounts /	inder/Buffet Plate	e)/ Allerg	gen Label				~			33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped				
0	Ι	N	N	С				Corrective	Actio	(DI	Ν	Ν	С		R			
U T	N	0	A	0 S		of Food Contam		(ath		l 1	U N	0	A		Food Identification				
_	~				34. No Evidence of Inse animals Watch door		·		\square			~	L		41.Original container labeling (Bulk Food)	_			
_	~				35. Personal Cleanliness			cco use			1	1			Physical Facilities 42. Non-Food Contact surfaces clean				
_	~				36. Wiping Cloths; prop In bucket 37. Environmental conta		лец		\square	F	V	-		Н	 42. Non-Food Contact surfaces clean Watch 43. Adequate ventilation and lighting; designated areas used 				
<u> </u>		/			38. Approved thawing n				\parallel		~	_		Н	44. Garbage and Refuse properly disposed; facilities maintained				
		~								F	~			Н	44. Garbage and Keruse property disposed, racintes maintained 45. Physical facilities installed, maintained, and clean				
					Proper 39. Utensils, equipment,	er Use of Utensils		stored.		┝	~	-		Н	Watch 46. Toilet Facilities; properly constructed, supplied, and clean				
	~				dried, & handled/ In use Watch	e utensils; proper	rly used				V	1							
	~			_	40. Single-service & sin and used	ngle-use articles;	properly	stored			T	~			47. Other Violations				
L												1							

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Yvonne Harcourt	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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Establishment Name: Hayes Elementary	Physical A Tanne		City/State: Rockwal		<u>2</u> of <u>2</u>						
Item/Location	Tomp F	TEMPERATURE OBSERVA		Itom/I agotion	Tomp F						
	<u>Temp F</u>	Item/Location	Temp F	Item/Location	<u>Temp F</u>						
Main line		Baby line		Wic							
Hot bread pass	144	Milk	35	Cheese	39						
Hot pass	142	Hot pass	157	Tomatoes	37						
Cold pass just loaded	39	ColdPass	38	Potatoes	38						
Cold well	37	Steam table	172	Ramekin cheese	37						
Milk cooler	38-40			Wif	0.0						
Steam table	207										
v .	OB	SERVATIONS AND CORRECTI	VE ACTION	NS							
Item AN INSPECTION OF YOUR ES Number NOTED BELOW: all temps F	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number NOTED BELOW: all temps F										
Hot water at hand sink	Hot water at hand sink 145 F a watch for scalding										
	Sanitizer in bucket 200 ppm										
Dishmachine 160 SR I	abel to c	onfirm									
Thawing in wic or cool	k frozen										
All foods from last wee	ek were k	ept in Wif frozen and will b	e thawed	/ cooked and used this week							
Gloves used to touch	rte foods										
Logs reflect time and t	temps										
Receiving logs on outs	side of wi	C									
Calibrating thermos to	Calibrating thermos today										
	Keep an eye on condition of cutting boards										
	Watch shelving in mop storage										
	Employee health posters posted at most used hand sink										
Informed Mgr of new a	Informed Mgr of new allergen										
(signature) See abov	'e	Print:		Title: Person In Charge/ Owner							
(signature) See abov Inspected by: (signature) Kelly kirkpo	ıtríck	Print:									
Form EH-06 (Revised 09-2015)				Samples: Y N # collect	ed						